



BALLYLIFFIN LODGE



With our Compliments

Complimentary Chauffeur-driven Rolls Royce Phantom OR White Mercedes S-Class as your Wedding Car (Distance Dependant, 30 miles each way for Rolls Royce only)

12 Month Leisure Centre Membership

Red Carpet & Champagne for Bridal Party on arrival

40 Discounted Guest Rooms * T's & C's Apply

Exclusive Use of Glashedy Wedding Garden

Silver Service Dining

Master of Ceremonies

Tea, Coffee & Shortbread on arrival for your guests

Guaranteed one Wedding per day

Complimentary Function Room & Civil Ceremony room hire

White Linen Table Cloths, Napkins & Choice of Table Centres

Personalised Menus & Table Plan Display Stand

Bridal Suite on the night of your Wedding

Thrones for Happy Couple

Pre wedding consultations with our Wedding Team

Complimentary use of Hotel Cake Knife and Cake Stand



You Dream It, We'll Do It!

Welcome Reception

*We recommend catering for approximately two thirds of your estimated guest numbers for drinks & snacks on arrival

Drinks	2019/20 (Per Person)	2021/22 (Per Person)
Tea/Coffee & Shortbread	Complimentary	Complimentary
Guinness Flutes	€2.20	€2.40
Sparkling Wine	€3.00	€3.25
Mulled Wine	€3.00	€3.25
Fruit Punch	€3.00	€3.25
Pimp My Bubbles	€3.75	€4.00
Prosecco	€3.95	€4.25
Hot Whiskeys	€4.20	€4.50
Bottled Beer	** Est. €4.20 per guest	** Est. €4.40 per guest
Cocktails	€5.50	€6.50
Champagne	€7.30	€9.00
Drink of Choice	** Est. €5.50 per guest	** Est. €5.50 per guest

** Estimate only, will be charged at current Bar Prices during Wedding.



Snacks	2019/20	2021/22
Homemade Chocolate Chip Cookies	€0.90	€1.20
Macaroon Pyramid	€290.00	€300.00
Freshly Baked Scones with Cream & Jam	€3.50	€4.00
Selection of Canapés	€6.25	€6.50
Freshly prepared Sandwiches (Per Tray – 20ppl max)	€40.00	€42.00

***€15 Charge per Standard Size Tray for external Tray Bakes and subject to Hotel discretion.**

Wedding Menu

Menu prices are based on the number of guests and your choice of main course.
Includes: 2 Starters, a Soup course, 2 Mains, 2 Desserts, Tea & Coffee.

Starters

Vol au Vents
Egg Mayonnaise
Bruschetta

Prawn Cocktail
Caesar Salad
Tomato & Mozzarella Salad

Melon
Goats Cheese
Goats Cheese

Soup

Vegetable

Potato & Leek
Carrot & Parsnip

Tomato & Basil

Mains

Turkey & Ham
Grilled Gammon

Roast Beef
Baked Cod

Salmon
Seabass* €4.20pp

Chicken wrapped in bacon Angus fillet of beef* €8.50pp

Breast of Chicken with any sauce

Supplement applies where * is shown

Desserts

Apple crumble
Lemon Meringue

Cheesecake
Profiteroles

Sherry Trifle
Sticky Toffee

Chocolate Fudge

Strawberry Pavlova

Alternatively you can choose our Trio for all guests;

Trio – Chocolate Fudge, Strawberry Cheesecake & Lemon Meringue Pastry

**Choice above between: 1 hot + 1 cold or 2 cold (Starters & Desserts).*

Sauces

Peppered, Gravy, Chorizo, White Wine or Bacon & Leek

Please note only two sauces can be served with any one meal.

All served with a selection of seasonal vegetables, & potatoes;

Carrot, Cauliflower & Broccoli **OR** Honey Roasted Root Vegetables

Additional Sides

Alternatively you can have any of the following for an extra €3.50pp

Dauphinoise potato | Buttered broccoli with toasted almonds | Carrot & parsnip puree with mixed herbs | Cauliflower Mornay topped with fresh parsley | Brussel sprouts pan-fried with lardons of bacon

*Vegetarian, Gluten, Celiac, Lactose, Vegan & other dietary options available

Adult Prices Per Person	2019/20	2021/22
100+ guests	€38.50	€39.50
150+ guests	€37.50	€38.50
200+ guests	€36.50	€37.50
250+ guests	€35.50	€36.50
300+ guests	€34.50	€35.50
350+ guests	€33.50	€34.50

10% Off Adult Main Meals for Monday – Thursday Weddings

*T's & C's Apply - Not available during Bank Holidays, Easter or Christmas Week or in tandem with any other Promotion/Offer

Additional Extras	2019/20 (Per Person)	2021/22 (Per Person)
Extra Starter or Dessert Course	€3.00	€3.50
Extra Main Course	€5.25	€6.00

Children's Menu	2019/20 (Per Person)	2021/22 (Per Person)
Aged 3 – 12 Years	€15.00	€16.00
Under 3 Years	Complimentary	Complimentary

Wedding Wine List	2019/2020	2021/2022
House White - Chilean Lazo Sauvignon Blanc <i>Pale Colour, with green tones, with a fruity taste and a light finish.</i>	€20.00	€21.00
House Red – Chilean Lazo Cabernet Sauvignon <i>An intense ruby red colour, it is well balanced and full.</i>	€20.00	€21.00
House Rose – California Santa Rosa Rose <i>Sweet rose brimming with strawberry fruit flavours.</i>	€26.00	€27.00

***Please note, you will only get charged what is actually used on the night, even if below estimated amount.**

Should you wish to provide your own from the below list, a corkage charge per 75cl bottle will apply:

	2019/20	2021/22
Sparkling/Prosecco etc.	€12.50	€12.50
Red/White/Róse Wine etc.	€9.50	€9.50

***Please be aware that you will be charged as per the amount of Bottles you bring into the Hotel for 'Sign in', prior to or on the day of your Wedding. Our Coordinators will advise you on the approximate amount required as per your Final Guest numbers as any surplus bottles will not be returned after your Wedding.*

Evening Buffet

Options	2019/20	2021/22
Tea / Coffee	€2.50	€3.00
Tea / Coffee / Sandwiches	€6.00	€6.50
Chicken Goujons & Chip Cones	€6.50	€7.00
Cod Goujons & Chip Cones	€7.50	€8.00
Tea / Coffee / Sandwiches / Cocktail sausage / Chicken Strips	€7.00	€7.50
Tea / Coffee / Sandwiches / Chicken Goujons & Chip cones	€9.50	€10.00
Tea /Coffee / Sandwiches / Cod Goujons & Chip cones	€11.50	€12.00
Additional Buffet Options (Per batch)		
Mini Sausage Rolls Samosas Mini Vol au Vents Chicken Wings	€2.00	€2.50
Bacon Butties	€4.00	€4.50
Tayto Crisp Sandwich Boxes	€3.75	€4.00

*Cutting of Wedding Cake with Hotel Cake Knife for Buffet Free of Charge.



Wedding Guests Standard Room Rates (Per Couple)

2019/20/21/22	Mon – Thurs	Fri & Sat
January – March	€98	€140
April - June	€108	€150
July - August	€129	€171
September	€108	€150
October – December	€98	€140

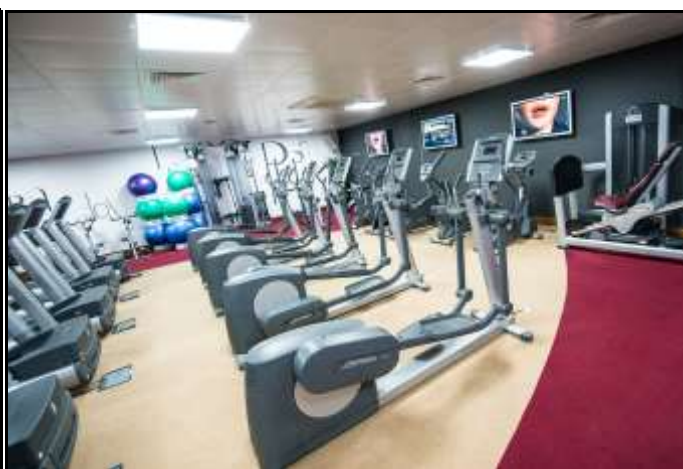
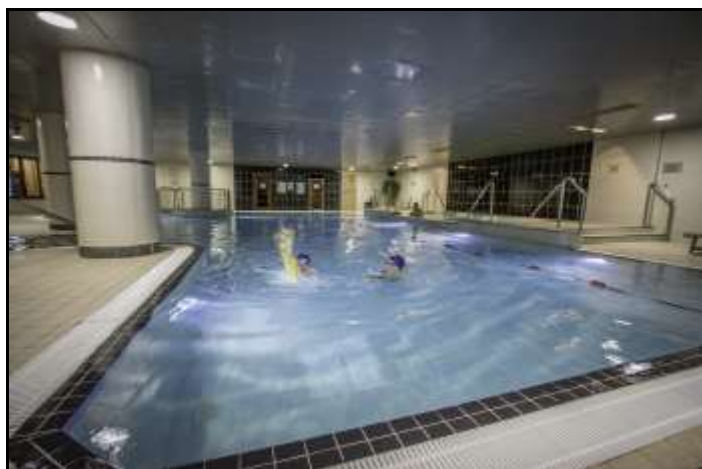
*Accommodation Rates above are a guide only and subject to change as per Hotel discretion.

However, any Guests that confirm their Reservation will avail of such Rates at the time of their booking.

*Accommodation Rates are not confirmed on your Wedding Contract, current Rates at time of booking apply

*Wedding Rates apply to Wedding Night only

**Based on two adults sharing, bed and full Irish breakfast & full access to our;
pool, spa, sauna, steam room & gym**



Please note that on receipt of deposit 10 rooms will be held in The Happy Couple's names. ONLY The Happy Couple will personally be able to name/release these rooms. These are charged as per the seasonal rates. **** Your Credit card may be charged accordingly if a room(s) are found to be; damaged, smoke abuse or any other form of unacceptable/mis-use of the room(s) during such stays. ****

We strongly advise that you ask all of your guests (that are not part of the 10 rooms) to book their room as soon as possible as the remainder of the rooms are on a first come first served basis and open to the general public.

Your confirmed and named Rooming List must be submitted to our Reservations team on info@ballyliffinlodge.com one month from the time of booking your wedding. Please contact same in relation to number of rooms and terms & condition re booking. Please also note it is only the reservations team that confirm rooms and not the Wedding Team.

Room Décor

We teamed up with Inish Style & Bow for room décor and have discounted rates to offer for the below items:

Chair Covers:

White **OR** Ivory Chair Covers Plain **OR** Damask with White **OR** Ivory Taffeta Sash **OR** Lace Hood - €1.50 per chair. Additional cost of 30c for any other sash colour.

Other Room Décor:

Star Light Back Drop - €150

Star Light Door Drape - €100

Candy Cart (Un-stocked) - €70

Post Box - €40

Table Centres - €7 - €12



♥ Chair Covers & Bows ♥ Table Arrangements

www.inishstyleandbow.com | +353 (0)860812918





BALLYLIFFIN LODGE



Notes

Testimonials

Mr and Mrs Curran

outstanding hotel. We got married here on Friday 5th July and I have to say can't fault a single thing. nothing was a bother to any of the staff. they really made our day so so special. Madeline and Kathryn was brilliant and anything we ask they were their straight away. we had a wee one that has a nut allergy and she was there on the ball making sure everything was prefect. thanks again

July 2019 Wedding

We had our wedding at the Lodge in July 2019 and had the most perfect day! We planned our wedding from the US and booked the venue sight unseen after hearing such great things about the Lodge. We could not have made a better decision! The team there was so helpful throughout the entire process. Kathryn always answered our questions quickly and made the planning process stress-free. Madeline and the team on the day did a great job and we did not have to worry about a single detail on the day. Everything was taken care of and we truly could enjoy our special day. The food was amazing, although everyone was stuffed, our guests still accepted seconds because they thought the meal was so delicious. Although we had some thirsty guests, the bar staff handled with service with ease. The waiters and waitresses was very attentive and friendly. The suite and attention to detail during our stay was phenomenal. The Lodge itself is beautiful. We even continued the party there the next day and continued to give an amazing experience. Everyone was so kind and professional. Everything was perfectly coordinated and was beyond anything we had imagined. Thank you again for making our big day extra special! We hope to return soon, Mr and Mrs Quinn

Wedding 25/7/19

My wife and I (Nikita & Damon) booked our wedding with the ballyliffin lodge and i have to say it was a brilliant day. Staff and service were first class whole day went smooth we had already been to weddings to ballyliffin previously and loved it. Couldnt recommend highly enough.

Wedding

Where do I start. This place is amazing. Got married here on Wednesday 7th August 2019. Kathryn the behind the scenes wedding coordinator could not do enough for us. She was always there to help us with any possible request we could dream up. She really helped us with the timeline on the day. When we walked into the hotel they took over the running of the day and we both felt relaxed and safe in their ability to take over. The little touches that were added on the day by all staff were incredible. I won't mention them and will leave them as a surprise to the next lucky bride. As for Madeleine there is a reason she has one wedding coordinator of the year for the lodge. My guests compared her to a conductor leading an orchestra. From her words of advice as I walked into our reception to her guidance through the day. I also want to point out how my guests were attended to with such courtesy by all members of staff. A number of my guests and special dietary requirements and they were looked after so well. So to conclude I could not be more confident in recommending the Ballyliffin Lodge and Spa for your wedding. They exceeded my expectations in every way. The food the wine the overall hotel from every member of staff. Management should be very impressed with their staff and what each person gave to there job. Could not fault any part of the day. Thank you so much from the bottom of our hearts. Mr and Mrs McGonigle. Darragh and Annie Mae.

Read more reviews on our TripAdvisor page.



Certificate of Excellence Winners:

2011 | 2012 | 2013 | 2014 | 2015 | 2016 | 2017 | 2018

***8 Years in a row and entry into Trip Advisor Hall of Fame**



WINNERS:

***Venue of the Year – Ulster**

FINALISTS:

***Wedding Coordinator of the Year**

***Overall Venue of the Year**

***Preferred Hotel of the Dubai Duty Free Irish Open – Ballyliffin 2018**



***Host Hotel of the Dubai Duty Free Arabian Night's Party 2018**